

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicants:	S. A. DeTora et al.) Patent Application
)
Application No.	10/716,581)
Confirmation No.	6291) Group Art Unit: 1794
)
Filed:	November 19, 2003) Examiner: Caroline A. Paden
)
Title:	Process For Manufacture of Granular Sugar) Attorney Docket No.:
	Ingredient For Compressed Confections Having) 28850-33(LSCOMSUG01)
	Improved Strength)

Declaration of Joseph W. Bell Under 37 C.F.R. §1.132

Commissioner for Patents
P.O. Box 1450
Alexandria, VA 22313-1450

I, Joseph W. Bell, declare as follows:

1. I am currently employed by Wm. Wrigley Jr. Company located in Chicago, Illinois as a food scientist. Previously, I have been employed by Planters-LifeSavers, Nabisco and Kraft for 17 years in a professional research capacity.
2. I received a BS degree from Brigham Young University in Food Science and Nutrition, and an MS degree from Virginia Polytechnic Institute and State University in Food Science and Technology.
3. I am a named inventor of the above-identified patent application.
4. I have read Morano, U.S. Patent 5,549,757 ("Morano").
5. I understand that Morano teaches a process to produce a recrystallized sugar product by discharging a "massecuite" ("an extruded sugar product") from an extruder through a die plate with an explosive decompression. Cf. Morano, Col. 8, line 55 through Col. 9, line 61.

6. I further understand that Morano teaches his final product is a friable solid of open or porous structure. Cf. Morano, Col. 11, lines 3-25.

7. A sugar product which is a friable solid of open or porous structure would not be suitable to produce an acceptable compressed tablet without use of binder materials because such friable, porous solid would not form a hard product at typical compression pressures. These pressures would create too many fines during compression. Other reasons which friable, porous structures would not work are 1) friability of the particles would create too much dust (We define dust as any particle through 200 mesh.), 2) friability of the particles would increase the dust production as the powder is conveyed to a tablet press for compression, and 3) if there is excess dust (more than 30%) in the powder, then there is not sufficient space between the particles. As a result, the powder is not compressible, and the tablets would be too soft.

8. The process described in U.S. Patent Application 10/716,581 does not use explosive decompression in discharging a sugar product from a twin-screw mixer because this would increase powder friability and increase dust.

9. I further declare that all statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true; and further that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both under Section 1001 of Title 18 of the United States Code, and that such willful false statements may jeopardize the validity of the above referenced application or any patent issuing thereon.

Joseph W. Bell
Joseph W. Bell

Date: 3/10/09